Chawanmushi

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2

- 75g minced chicken
- 2 eggs
- 2 pcs crabsticks - shredded
- 2 tbsp mirin
- 1/2 cup chicken stock
- 1 tsp pepper
- Japanese seaweed flakes for garnishing

Instructions

1. In a bowl, add the eggs, mirin, chicken stock, pepper. Beat gently with fork or chopsticks.
2. Divide minced chicken into 2 small bowls. Using a sieve, strain the egg mixture equally into the 2 bowls.
3. Cover each bowl with aluminium foil.
4. Prepare steamer.
5. Steam for 15 minutes on low heat.
6. When the texture's firm, take bowl out, decorate with crabsticks on top, pop it back into steamer for like 2 minutes.
7. Remove from steamer, garnish with seaweed flakes.
8. Done!